

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0230516 - JINGEGE YAO YAO	Site Address 516 BARBER LN, MILPITAS, CA 95035	Inspection Date 09/02/2026
Program PR0330551 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name DINGXING INC	Inspection Time 16:15 - 16:30
Inspected By MAVERICK CHIN	Inspection Type LIMITED INSPECTION	Consent By ALVIN (WENHAU)

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Observed an employee smoking outside the facility's back door, put cigarette into a can of cigarette butts maintained on the floor outside the back door, then returned into the kitchen and proceeded back to the cook-line, before being stopped and instructed to wash hands.

Observed an employee returning with an empty soup bowl and chopsticks back into the facility, then proceeded to the meat preparation room and attempted to handle raw pork that was thawing in the preparation sink before being stopped and instructed to wash hands.

Observed employee handle raw ducks, rinsed hands in the preparation sink without using soap, then attempted to handle a cooked rack of roast pork before being stopped.

[CA] Employees shall wash their hands in all of the following scenarios:

- (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.
- (3) After using the toilet room.
- (4) After caring for or handling any animal allowed in a food facility pursuant to this part.
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.
- (6) After handling soiled equipment or utensils.
- (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.
- (8) When switching between working with raw food and working with ready-to-eat food.
- (9) Before initially donning gloves for working with food.
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.
- (11) After engaging in other activities that contaminate the hands.

[COS] Instructed employees to properly wash hands with soap.

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

A lid-covered plastic tub of raw, whole chickens measured between 71F and 72F internal while maintained on a lower prep table across from the barbecue oven. Per staff, chicken had been removed from the clear-door cooler between 45 minutes and 1 hour prior.

In the meat preparation room, two plastic tubs of raw, marinated char siu measured 55F and 68F respectively. Per staff, cha siu had been removed from refrigeration and combined with marinade approximately 45 minutes prior.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Instructed employees to begin preparing the chicken. Chicken was chopped up and relocated back into refrigeration.

Instructed employees to relocate char siu back into refrigeration.

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Follow-up By
09/07/2026

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Inspector Observations:

Potentially hazardous foods subjected to time as a public health control while maintained in ambient at the cook-line were not time labeled, including pooled eggs, rice noodles, cooked vegetables, and minced pork. Per staff, items had been removed from refrigeration less than 30 minutes

**Follow-up By
09/07/2026**

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS] Items were properly time labeled.

Minor Violations

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations:

High temperature sanitizing rinse measured 156F in the mechanical dishwasher while in active use to wash dishes.

[CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction).

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

Observed a wok stored directly on the floor underneath the cook-line. Observed clean sheet pans stored directly on the floor near the barbecue oven.

[CA] Equipment contacting food shall be stored in a sanitary location.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
raw whole chickens	clear door cooler - back kitchen entrance	40.00 Fahrenheit	
hot water	three compartment warewashing sink	120.00 Fahrenheit	
raw chicken	prep cooler - cook-line	40.00 Fahrenheit	
ambient	clear door cooler - back kitchen entrance	41.00 Fahrenheit	
warm water	hand sinks	100.00 Fahrenheit	
high temperature sanitizing rinse	mechanical dishwasher	156.00 Fahrenheit	

Overall Comments:

Conducted in conjunction with CO0160737.

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **9/16/2026**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

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Legend:

[CA]	Corrective Action
[COS]	Corrected on Site
[N]	Needs Improvement
[NA]	Not Applicable
[NO]	Not Observed
[PBI]	Performance-based Inspection
[PHF]	Potentially Hazardous Food
[PIC]	Person in Charge
[PPM]	Part per Million
[S]	Satisfactory
[SA]	Suitable Alternative
[TPHC]	Time as a Public Health Control



Received By: Alvin (Wenhau) X.
Manager

Signed On: September 02, 2026